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Kleine Zalze Cellar Selection Chenin Blanc Bush Vines 2007

Strong tropical, ripe pineapple, peach aromas show on the nose and are complemented by a long, clean, crisp aftertaste.

This wine can be enjoyed with seafood such as prawns, crayfish and also green salads. It will also complement a variety of white meat dishes.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Stellenbosch
analysis : **alc :** 14 % vol **rs :** 5.4 g/l **pH :** 3.39 **ta :** 6.7 g/l
type : White
pack : Bottle **closure :** Cork

ageing : This medium full style Chenin Blanc will mature for up to two years in the bottle.

in the vineyard : The grapes were harvested from low yield-bearing bush vines from the Helderberg region. Yields averaged approximately 8 tons per hectare. These vineyards are situated at lower lying altitude with southwestern facing slopes. The vines were planted on deep red soils with superb water retention. This leads to a good root development, which supplies the vines with optimum moisture during the summer ripening period.

about the harvest: The grapes were harvested from 23Â° - 24.5Â° Balling early in the morning and immediately cooled down to 12Â° C.

in the cellar : After harvesting, extended skin contact followed. After good settling, the wine was cold fermented and left on the lees for three months before filtration and bottling.

Kleine Zalze Wines
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